



Diamond Head



**BRUNCH**

## FAMILY STYLE

Served as prepared, may arrive at varying times.

### GUACAMOLE ... 16

Fresh tortilla chips, avocado, cilantro (v, g)

### CALAMARI FRITTI ... 17

Salt & pepper dusted calamari, shishito peppers, signature yuzu kosho aioli, citrus

### GLAZED CHICKEN WINGS ... 20

Bone-in wings, chili black vinegar glaze, macadamia nut butter sauce, celery

### SHOESTRING FRIES ... 8

Crispy thin-cut potato fries (v)

### TRUFFLE FRIES ... 11

French fries, truffle oil, parmesan, parsley (v)

## GREEN SALAD

### WAIPOLI CAESAR ... 18

Waipoli baby romaine, rustic crouton, parmesan crisps, Caesar dressing (v)

### QUINOA SALAD ... 17

Waipoli Farm mixed greens, Ho Farm tomatoes, asparagus, beets, fried chevre goat cheese

**Add to Salads:** Grilled Salmon +\$14 | Sautéed Shrimp +\$14 | Grilled Chicken Breast +\$9

## BOWL. TOAST. BAGEL.

### AÇAÍ BOWL ... 17

Açaí, granola, coconut flakes, seasonal fruits (v, vegan)

### AVOCADO TOAST ... 18

Toasted sourdough, smashed avocado, Ho Farms tomatoes, watermelon radish, local cucumber, sweet peppers, cilantro, kale salad (v)

### LOX & BAGEL ... 22

Toasted bagel, cream cheese, smoked salmon, capers, shaved Maui Onion, kale salad

### TOASTED RYE BREAD ... 6 / SOURDOUGH ... 5

## LOCO MOCO & RICE

### PANILO LOCO MOCO ... 23

Dry aged beef patty, sunny side up, mushroom gravy, green onions, white rice

### BRAISED BEEF LOCO MOCO ... 24

Braised beef, sunny side up, mushroom gravy, green onions, white rice

## EGGS

### EGGS BENEDICT ... 22

Two poached eggs, country ham, Hollandaise sauce, English muffin, with fingerling potatoes

### STEAK & EGGS ... 50

12oz striploin, 2 eggs of choice, grilled mushroom & seasonal vegetable

(v) vegetarian / (g) gluten free / (vegan) vegan

Consuming raw or under-cooked meats, poultry, seafood, shellfish may increase risk of food-borne illness. Please inform your server of any food allergies or dietary restrictions.

Prices do not include tax and tip, 18% service charge will apply to parties of 8 or more.

## HOLIDAY SPECIALS

### 8oz PRIME RIB ENTRÉE ... 48

Slow roasted prime rib, mashed potatoes, au jus, creamy horseradish, seasonal vegetables

### HOUSE WEDGE SALAD ... 19

Waipoli Farms romaine, green goddess, crispy bacon, bleu cheese, Ho Farm tomatoes, local cucumbers, shallots

### CRAB CAKE BENEDICT ... 27

Maryland style crab cakes, toasted English muffins, sauce bearnaise, served with rosemary fingerling potatoes

### LAMB SHANK OSSO BUCCO ... 37

Hamakua mushroom risotto, braised lamb shank, Bing cherry demi glace, seasonal vegetables, fresh herbs

## PANCAKE. FRENCH TOAST.

### TOKYO STYLE PANCAKE\* ... 22

Ricotta cheese, homemade whipped butter & maple honey \*Served as prepared, requires at least 15 minutes.

optional add-ons:

#### Haupia Crème Anglaise +\$3.50

Coconut flavored custard sauce, topped with toasted coconut flakes

#### Fresh Berry Compote +\$3.00

Fresh berries seasoned with cane sugar and agave

#### Chocolate +\$3.25

Chocolate ganache sauce, powdered sugar

### DEEP DISH HAUPIA FRENCH TOAST ... 24

Punalu'u sweet bread soaked in coconut haupia style custard, coconut haupia sauce, coconut, dulce de leche caramel, seasonal fruits

## BURGER & SANDWICH

### WESTERN BURGER ... 22

Grilled 8oz dry aged beef patty, jalapenos and melted cheddar cheese, topped with crispy fried onions, chipotle-chili aioli, house-made passion fruit BBQ sauce on a toasted Brioche bun, served with fries

**Add:** Egg +\$2 | Avocado +\$3 | Bacon +\$3

### DECK. BURGER ... 22

Dry aged beef patty, tomato jam bacon aioli, cheddar cheese, crispy onion, fries

**Add:** Egg +\$2 | Avocado +\$3 | Bacon +\$3

## SIDES

### GRILLED SALMON (5oz) ... 14

### SAUTÉED SHRIMP ... 14

### GRILLED CHICKEN BREAST (7oz) ... 9

### SEASONAL VEGETABLE ... 6

# BRUNCH DRINK MENU

## COFFEE & TEA

**KONA BLEND COFFEE ... 6\***  
Deck. original blend \*price includes refills.

**AMERICANO ... 6**

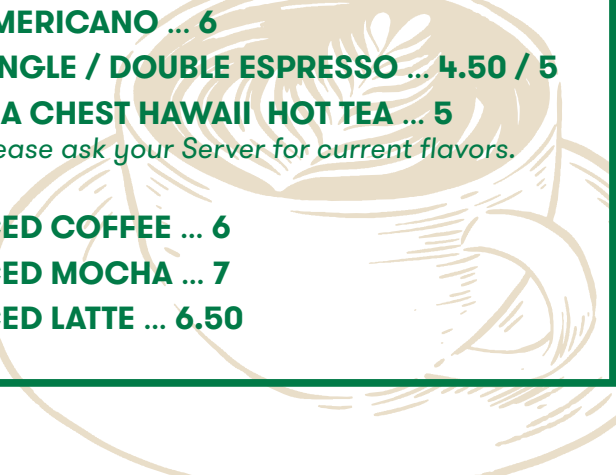
**SINGLE / DOUBLE ESPRESSO ... 4.50 / 5**

**TEA CHEST HAWAII HOT TEA ... 5**  
Please ask your Server for current flavors.

**ICED COFFEE ... 6**

**ICED MOCHA ... 7**

**ICED LATTE ... 6.50**



## SIGNATURE COCKTAILS

**CHILL OUT ... 16**  
Vodka, Lo-Fi Dry Vermouth, lavender syrup, lemon, soda water

**HONI HONI ... 16**  
Gothic Gin, raspberry rose cordial, lemon, brut bubbles

**PERMANENT VACATION ... 16**  
Orange Blossom and ginger infused vodka, lychee, lemon

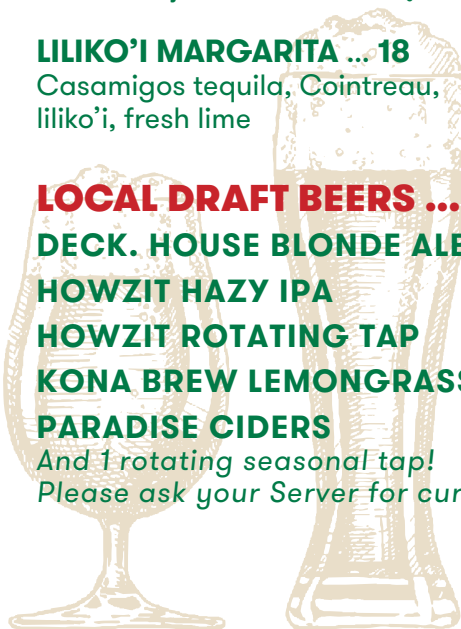
**BUZZIN ... 16**  
Choice of vodka or tequila, St. George Nola Coffee Liqueur, averta, espresso, nutmeg, demarara, chocolate bitters

**NOT YOUR AVERAGE MAI TAI ... 16**  
Hibiscus infused Koloa Rum, blueberry syrup, guava, lime, dark rum float

**MAI TAI ... 18**  
Handcrafted from a blend of three types of rum including the local Kohana brand, fresh lime juice, house Curaçao & orgeat

**LILIKO'I MARGARITA ... 18**  
Casamigos tequila, Cointreau, liliko'i, fresh lime

**LOCAL DRAFT BEERS ... 11**  
**DECK. HOUSE BLONDE ALE**  
**HOWZIT HAZY IPA**  
**HOWZIT ROTATING TAP**  
**KONA BREW LEMONGRASS LUAU**  
**PARADISE CIDERS**  
And 1 rotating seasonal tap!  
Please ask your Server for current selections.



## BRUNCH FAVORITES

**DECK. MIMOSA ... 13**

**BOTTLE AND MIMOSA ... 50**  
Bottle of sparkling & choice of fruit juice

**SPICY BLOODY MARY ... 15**  
Choice of spicy Titos vodka, spicy Casamigos tequila, kimchi Tanqueray gin, or well liquor

**JALAPEÑO BUSINESS ... 17**  
St. George Green Chili Vodka, verde bloody mary mix, lime, pickled tomatillo



## MOCKTAILS & JUICES

**MOCKTAILS**  
Make it a cocktail with well liquor +\$4

**PEACH PLEASE ... 12**  
Peach syrup, basil, guava, lemon

**MORNING GLORY ... 12**  
Watermelon strawberry and basil shrub, ginger syrup, lime, ginger beer

**'ILIMA ... 12**  
Pineapple juice, lime, mint, simple syrup, ginger ale

**STRAWBERRY FIELDS ... 12**  
Matcha, oat milk, strawberry purée

**PLANTATION ICED TEA ... 12**  
Iced black tea, pineapple juice, coconut syrup

**DECK. LEMONADE ... 12**  
Choice of basil, butterfly pea, or blueberry lavender

**HOW COOL ARE YOU? ... 28**  
Raspberry, watermelon, strawberry, cucumber, guava, lemon, salt, blended  
\* Design & color rotate and may differ from pictured, please ask or keep it a surprise!  
\*\* Mocktail refill +\$8 / Cocktail refill +\$14



**JUICES MADE IN HAWAII ... 8\***  
**PINEAPPLE / GUAVA NECTAR / PASSION ORANGE** \*Price includes refills.

**NO KA OI BRAND SODAS ... 6\***  
**COLA / DIET COLA / LEMON LIME / GINGER BEER / ROOT BEER**  
\*Price includes refills.

## ADD-ONS & RETAIL PRODUCTS

**TIKI MUG ... 20**  
Order any beverage + \$20 for it to be served in a tiki mug that you can take home!  
\*Drink purchase required.

**GLASS BEER CUP ... 15**

**REUSABLE STAINLESS STEEL STRAW ... 1**  
Add +\$1 to use and take home a reusable straw.